

Model AO27SD

Built-in Electric Wall Oven

Use and Care Manual

Please read and understand before operating.

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Record in space below the Model No., Manufacturing (Mfg.) No. and Serial No. recorded on the nameplate of your oven. To locate nameplate, open oven door and look on lower edge of frame.

Model No. **AO27SD**

Mfg. No. _____

Serial No. _____

Date Installed _____

Selling Dealer _____

Retain these numbers and your Sales Receipt for proof of purchase should warranty questions arise. Your Sales Receipt is required should warranty service be needed. Complete the registration card, which is included with the packet that comes with the oven. This must be filled out and returned to Amana Refrigeration, Inc.



CAUTION - IMPORTANT INSTRUCTIONS TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE

Use this appliance only for its intended purpose as described in this manual.

1. Proper Installation — Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your Appliance for Warming or Heating the Room.
3. Do Not Leave Children Alone — Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Proper Apparel — Loose-fitting or hanging garments should never be worn while using the appliance.
5. User Servicing — Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. Storage in or Near Appliance — Flammable materials should not be stored in or near oven.
7. Do Not Use Water on Grease Fires — Smother fire or flame by closing oven door and turning oven off or using dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders — Moist or damp potholders on hot surfaces result in steam burns. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

OVENS:

1. Use Care When Opening Door — Stand away from oven to let hot air or steam escape before removing or replacing food. Steam can cause burns to hands, face, and/or eyes.
2. Do Not Heat Unopened Food Containers — Build-up of pressure may cause container to burst resulting in injury.
3. Keep Oven Vent Ducts Unobstructed.
4. Placement of Oven Racks — Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

SELF-CLEANING OVENS:

1. Do Not Clean Door Gasket — The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
2. Do Not Use Oven Cleaners — No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
3. Clean Only Parts Listed in Manual.
4. Before Self-Cleaning the Oven — Remove broiler pan, racks and other utensils.
5. Listen for Fan — A fan noise should be heard sometime during the clean cycle. If not, call for service before self-cleaning again.



CAUTION:

To Avoid the Risk of Burns or Personal Injury:

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN — Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns — among these surfaces are oven vent openings and surfaces near these openings, and oven door.



CAUTION:

To Avoid the Risk of Burns, Personal Injury or Property Damage:

OVEN FIRES

Due to the nature of cooking, fires can occur as a result of overcooking, excessive grease, or component failure. Though a fire is unlikely, if one occurs proceed as follows:

1. If you see smoke from your oven, **do not open the door.**
2. Turn the oven controls OFF.
3. As an added precaution, turn off the power at the main circuit breaker or fuse box.
4. Allow food or grease to burn itself out in the oven.

OF COURSE, IF SMOKE AND FIRE PERSIST, CALL THE LOCAL FIRE DEPARTMENT.

If there is any damage to components, call your repair service before using the oven again.

Remember, excessive grease is always a fire hazard. The best prevention is to keep your oven clean and free of excess grease build-up.

In case of grease fires:

NO!



YES!



OVEN PLACEMENT AND INSTALLATION

Oven Placement:

The AO27SD wall oven may be installed with one of many Amana Radarange® Microwave Ovens by using a special trim kit. Use only an Amana Model "MS", "RO" or "RS" trim kit that has a label identifying which Amana Radarange Oven Model Series may be used. Trim kits can be purchased from your Amana dealer.

NOTE: See the Radarange Oven Trim Kit Installation Instructions for correct cabinet cut-out dimensions.

TO INSTALL:

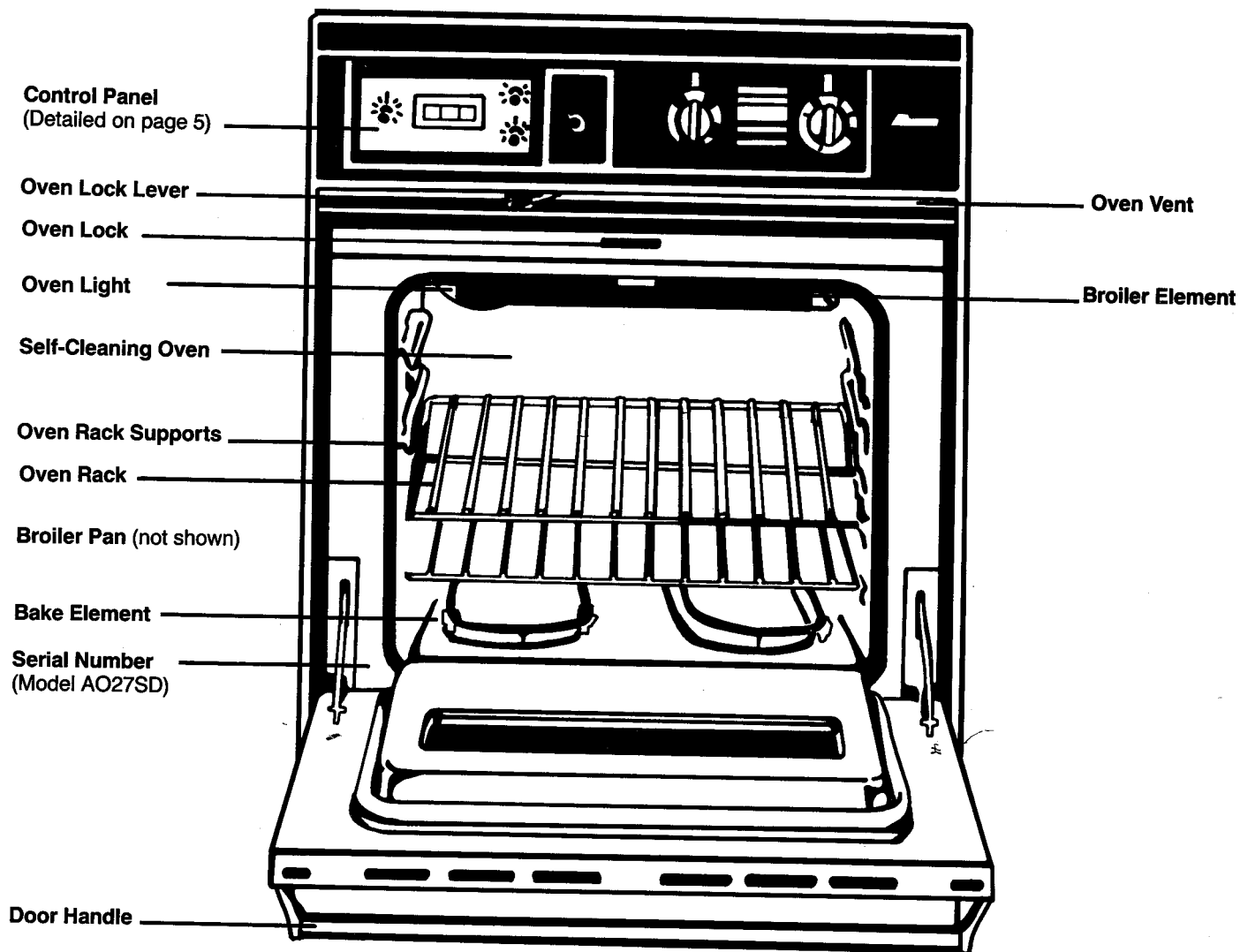
Your oven must be properly grounded and installed by a qualified installer. It is the personal responsibility and obligation of the customer to contact a qualified electrician/installer and have the unit connected to a properly grounded circuit in accordance with the National Electric Code.

CAUTION:

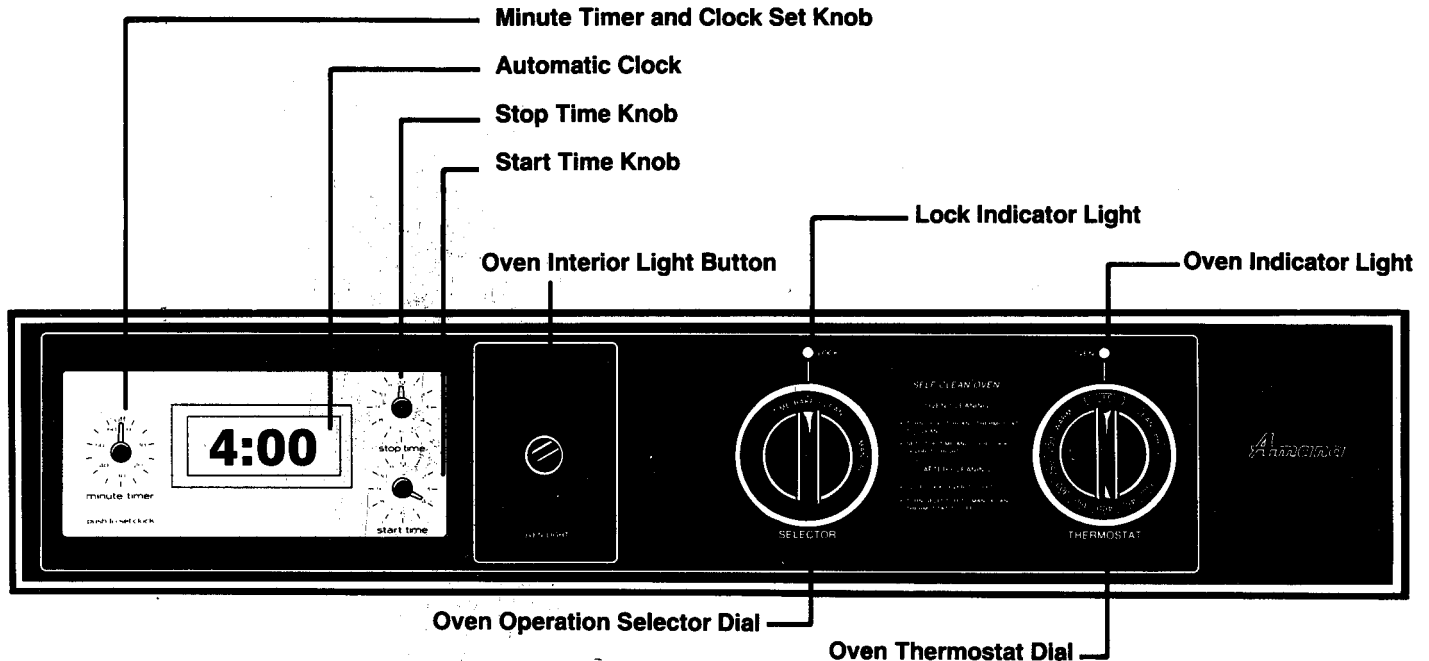
We recommend that the Radarange® microwave oven not be used while the oven is operating in a self-clean or an open-door broiling mode. Usage of the Radarange® microwave oven while the electric wall oven is at elevated temperatures for extended periods of time may result in damage to components of the Radarange® microwave oven.

This caution does **not** apply to Amana "RO" series built-in Radarange® microwave ovens mounted above the AO27SD wall oven.

Amana Built-in Oven Features



Control Panel Features



Oven Controls

The oven is used for baking, broiling and offers self-cleaning. It has two controls — a **thermostat dial** and a **selector dial**. These must both be set for the oven to operate.

Thermostat Dial

Set the **thermostat dial** for the oven temperature desired from WARM to BROIL. The temperatures from WARM (approximately 140°F-170°F) to 200°F, are “keep warm” temperatures and are convenient for holding cooked foods and warming foods for short periods of time.

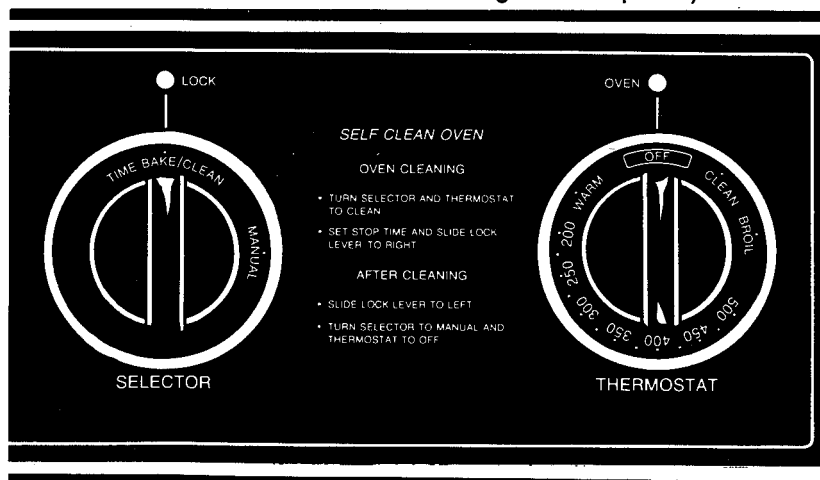
Selector Dial:

The **selector dial** has two positions:

“MANUAL” — Use for baking, roasting and oven meals. Bake and broil elements heat.

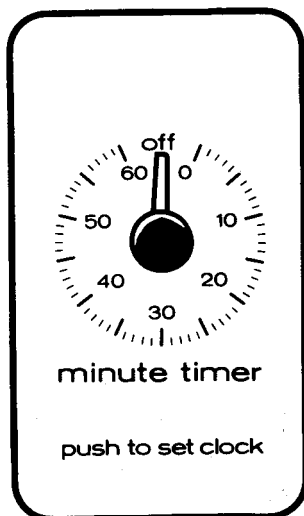
“CLEAN” and “TIMED BAKE” — Use “TIMED BAKE” for automatic operation controlled by the clock. Use “CLEAN” for the self-cleaning cycle only.

In “MANUAL”, “TIMED BAKE” and “CLEAN”, the broil element heats at one-fourth power. (Although the element is heating, it will not glow at this power.)



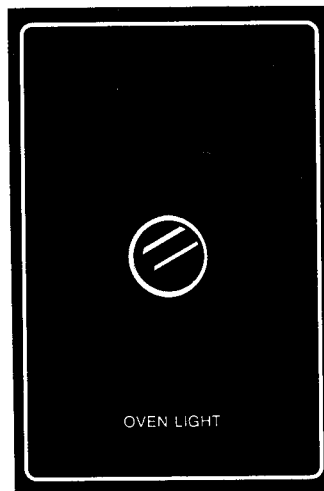
How to use the minute timer

Minute timer: Time cooking operations for up to 60 minutes. It does NOT control any cooking. To start, turn the knob to the desired time. At the end of the time set, the hand will point to "0" minutes and a signal will buzz until knob is turned to "OFF".



Oven Light:

Turn on or off with the knob on the control panel.



The Oven Racks

The oven racks are designed with stop-locks so that when placed **correctly** on the rack supports, they will stop before coming completely out from the oven, and will not tilt when removing food from or placing food on them.

Pulling out rack to stop-lock position is convenient when lifting heavy foods. It is also a precaution against burns from touching hot surfaces of door or oven walls.

TO REMOVE oven racks from the oven, pull rack to the front of the oven, lift front edge upward and lift rack out. Be certain that the oven racks are cool before touching.

TO REPLACE racks in oven, insert racks by holding front edge slightly upward while sliding rack toward rear of oven: it will slide into place. Note that the raised edge of the racks should be to the back.

Baking

Before baking, always slide racks into desired position while oven is cool.

To use for regular baking:

1. Set the **thermostat dial** to the desired temperature.
2. Turn the **selector dial** to "MANUAL."
3. When baking is completed turn thermostat dial to OFF and selector dial remains at MANUAL.

Preheating the oven

For best results, always preheat the oven unless the recipe states otherwise. Set the **thermostat** and **selector dials** and allow the oven to heat until the oven indicator light goes out. A cold start—without preheat—may be used for meats, oven meals, clock-controlled operations and when the recipe specifies.

Note: The oven is now preheated. The light will turn off and on during baking while the oven cycles on and off to maintain the set temperature.

The Oven Indicator Light glows until the oven reaches the **selected temperature** and will cycle off and on as the **selected temperature** is maintained.

Note: Do not slide the door lock lever to the right for normal baking. This is **ONLY** used during the self-clean cycle.

Helpful hints

Pan placement:

- When using a large, flat pan that covers most of the oven rack, use only one pan at a time, for best results.
- When using two racks and several pans, stagger the pans so no pan is directly above another. Place racks so that 1½ inches of air space are left above, below, and around all sides of each pan. Baking and browning evenly depend on proper air circulation in the oven; and proper circulation requires air space. If possible, place racks in bottom position and second-from-top position when baking on both racks.
- For mixes, prepackaged and frozen foods, follow label directions. Remember, however, that cooking times are approximate and can be adjusted to suit personal preferences.
- For possible pie or casserole overflow, cut a piece of aluminum foil slightly larger than the utensil, turn up edges and place on the rack below.

CAUTION:

To Avoid the Risk of Fire:

Don't place aluminum foil directly on oven bottom, on oven heating element, or cover entire oven rack. Air circulation is needed for proper baking.

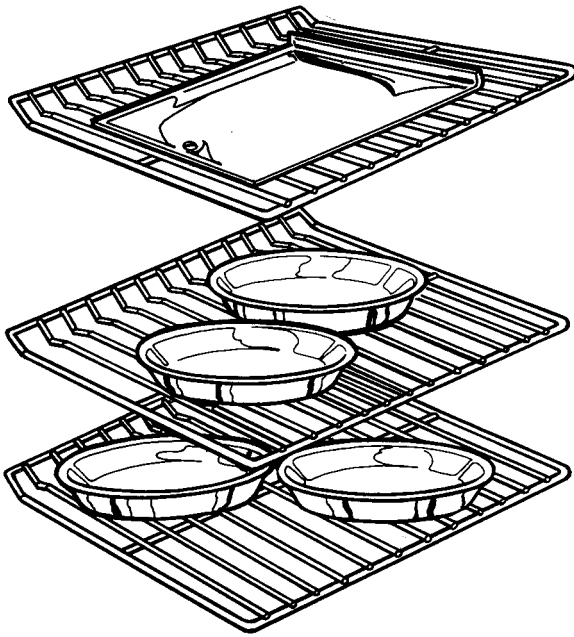
NOTE: The oven is vented through the vent grill area below the control panel so moisture from normal oven cooking may appear on the underside of the oven vent area.

Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes generally give best results. They prevent overbrowning in the time it takes for heat to cook the center areas. Dull (satin-finish) bottom surfaces of pans are recommended for cake pans and pie plates to be sure those areas brown completely.

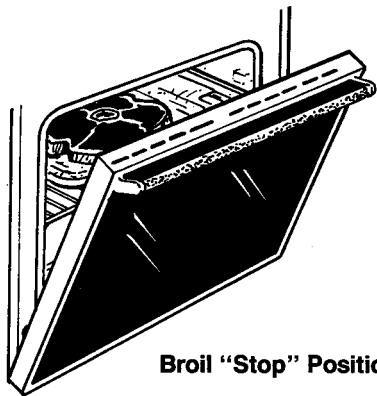
Dark or non-shiny finishes, glass and glass-ceramic utensils often absorb heat, which may result in dry, crisp crusts. Reduce oven heat 25°F if lighter crusts are desired.

Energy-Saving Tips

- Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the Oven Indicator Light, and put food in the oven promptly after the light goes out.
- Always turn oven OFF before removing food.
- During baking, avoid frequent door openings. Keep door closed as much as possible.
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same amount of time.



Broiling



Broil "Stop" Position

- Trim outer layer of fat from steaks and chops. To keep meat from curling, slit fatty edge.
- Allow approximately $\frac{1}{2}$ - $\frac{2}{3}$ of the recommended time for first side, then turn the food. It is not always necessary to turn fish.
- To retain juices, avoid piercing meat with fork or knife, use tongs instead.
- Precooked or canned vegetables may be used for broiler meals. Allow approximately 10 minutes to heat through. Do NOT attempt to heat vegetables in a sealed container.
- Brush food with butter or margarine, if desired. Brush top of chicken or fish several times as it broils. When broiling fish, a small amount of buttered foil may be placed directly under fish on broiler grid to avoid troublesome sticking. Never cover the entire surface of broiler grid.

To use the oven for broiling:

1. Slide oven rack into correct position. Place food on grid on broiler pan and set broiler pan on oven rack.
2. Turn the oven **thermostat dial** to "BROIL".
3. Turn the **selector dial** to "MANUAL."
4. Open door to broil "stop" position.
5. When broiling is completed, turn **thermostat dial** to "OFF."

Helpful hints

Always use grid with broiler pan as it allows fat to drain away from meat as it cooks. A small amount of water ($\frac{1}{8}$ to $\frac{1}{2}$ cup) placed in the broiler pan (under the grid) also helps to reduce spattering and smoking.

- For best results, use recommended rack position. Use second-from-top rack for most broiling.
- For even cooking on both sides, always start meat on a cold broiler grid.

NOTE: Do not use abrasive cleaners to clean the broiler pan or grid since these may scratch the finish.



CAUTION:

To Avoid the Risk of Fire, Never Place Foil Over the Broiler Grid.

To minimize clean-ups, the broiler pan may be lined with foil, but foil should NEVER be placed to cover top of the grid during broiling; it will trap grease near the heating element and may cause it to smoke or catch fire.

To use the oven for preheated broiling:

Most foods do not need preheated broiling. However, if broiling instructions indicate preheating, set oven control dials as described in steps 2 and 3. Close oven door and allow oven to preheat. Oven Indicator Light will shut off when oven is preheated. Place broiler pan with food on oven rack and leave door open to broil "stop" position.

Automatic Oven Baking

You can program the oven to come on now, or automatically turn on later in the day, and to turn off automatically.



CAUTION

To avoid the risk of fire or property damage: *Never attempt to broil using the automatic setting. Inaccuracies in setting dials could result in overcooking. *Broiling should NEVER be done unattended.

Check:

Electric clock should be set to the correct time of day. To set clock, push in and turn the clock set knob.

To start now (and automatically stop later)

Recommended for foods of highly perishable nature, such as milk, eggs, fish, stuffings, poultry and pork.

1. Check **start time**.

If it does NOT correspond with the time on the oven clock then turn **start time knob** until it "pops out" and shows the same time as oven clock.

2. Set **stop time**.

Push in and turn **stop time knob** to the time you wish the oven's heating element to shut off.

3. Turn **thermostat dial** to the desired cooking temperature.

4. Turn **selector dial** to "TIMED BAKE."

This is what happens:

- The oven will come on immediately and will maintain the set temperature for the selected amount of cooking time.
- **Food should be removed when cooking time has expired or it will tend to overcook.** When you remove the food, turn the **thermostat dial** to OFF and the **selector dial** to MANUAL.

To start later (and automatically stop later)

Recommended for cured or frozen meats and most fruits and vegetables.

1. Set **start time**.

Push in and turn to the hour you want the oven to start.

2. Set **stop time**.

Push in and turn to the time you want the oven's heating element to shut off.

3. Turn **thermostat dial** to the desired cooking temperature.

4. Turn **selector dial** to "TIMED BAKE."

This is what happens:

- The oven will come on at the future time set and will maintain the set temperature for the selected cooking time.
- **Food should be removed when cooking time has expired, or it will tend to overcook.** When you remove the food, turn the **thermostat dial** to OFF and the **selector dial** to MANUAL.

Oven Care and Cleaning

The self-clean feature is designed to eliminate the necessity for scrubbing and scouring soil baked onto the oven interior. Food soil spatters on the oven walls become harder and harder to remove with each heating in the normal range of oven temperature (150°-BROIL). The self-clean cycle heats these soils to a much higher temperature (860°-900°F), where soil is incinerated or "burned-off." (See self-cleaning instructions on pages 9-11.)

Planning Automatic Oven Meals

The suggestions below will give you an idea of the types of foods to use when planning an automatic oven meal. The different foods must cook in the same length of time and at one oven temperature. When breads, fruits or vegetables are included in the meal, meats must be confined to those that will cook in 1 to 1½ hours.

Foods that work most successfully are those commonly done in the oven:

MEATS

Those usually baked or roasted.

BREADS

Those made with baking powder.

FRUITS

Those usually baked, such as pies or cobblers.

TOMATOES

Stuffed, breaded or scalloped.

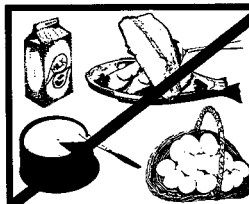
POTATOES

Baked or scalloped.

VEGETABLES

Most yellow vegetables and beets work well. Use 1 cup of water, 2 Tbsp. butter in covered casserole for 1 lb. fresh or 1 pkg. frozen vegetables.

Foods to avoid: custards, cream fillings, cream sauces, yeast breads, vegetables of cabbage type (cabbage, cauliflower, broccoli, brussels sprouts).



CAUTION

To reduce the risk of food poisoning due to bacterial growth and production of toxins. Never hold meat, poultry, milk, eggs, or fish products more than 2 hours.

The safest foods to use are frozen casseroles and main dishes, or non-frozen soups or casseroles which do not contain meat, milk, eggs or fish.

To disassemble for thorough cleaning:

1. Remove oven racks.
2. Remove oven door. (See below.)
3. Remove dials and knobs. Grasp each knob and pull until the knob is off the stem. Clean with detergent and hot water. To replace, simply slide knob on stem and gently rotate until knob is firmly seated.

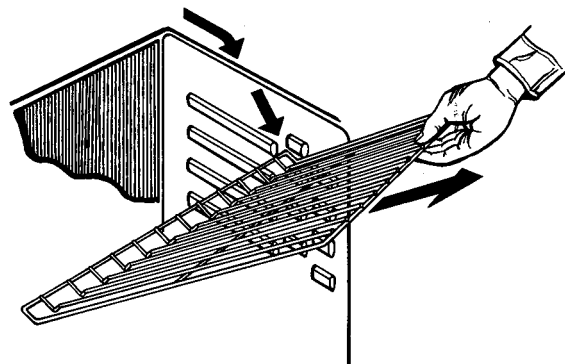
Removing oven door:

Use caution as oven doors are heavy.

1. Open door to broil (first stop) position.
2. Grasp the door firmly at each side and lift upward and off.

To Replace oven door:

1. Align door with hinge arms.
2. Slide door down and into place. Be sure door is all the way down on hinges before closing, to prevent the possibility of chipping porcelain or scratching chrome.



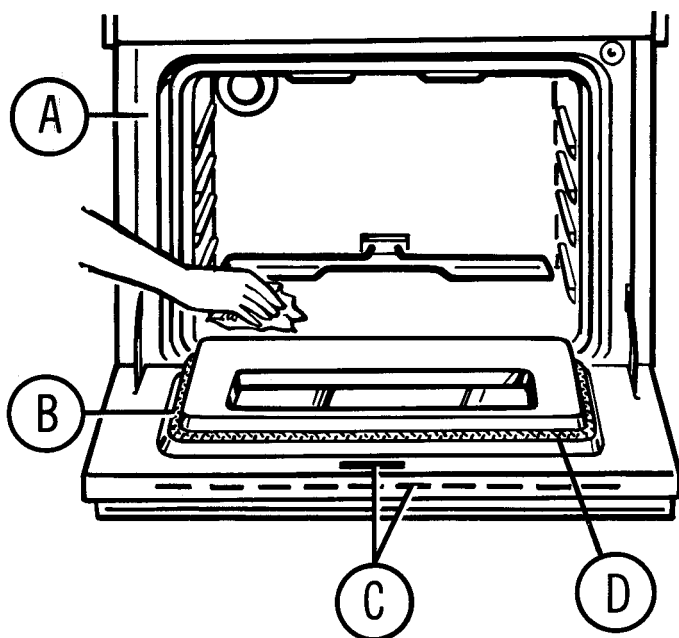
To remove oven rack:

Slide rack to the front of the oven, lift front edge of rack and lift out.

To replace oven rack:

Insert rack with raised edge toward the rear of the oven. This raised edge prevents the rack from being accidentally pulled off the track and out of the oven. Note that the front edge of the rack must be raised for insertion.

Before You Start the Self-Clean Cycle



- (A) Oven Front Frame
- (B) Oven Door Outside of Gasket
- (C) Vent Openings in Door
- (D) Oven Door Gasket (Do not clean.)

1. Remove all articles from oven.

The oven racks may be cleaned during the clean cycle, but will lose their luster and will not slide easily. To make the racks slide easily after cleaning cycle is finished, wipe the sides of the racks lightly with a small amount of vegetable oil.

2. Wipe up large spills and excessive grease with a paper towel while the oven is cool.

Heavy spills left in the oven may cause more smoke than can be handled by the smoke eliminator.

IMPORTANT: Don't clean the broiler pan, broiler grid or cooking utensils in the oven self-clean cycle. Heavy grease buildup on these items can produce smoke and fumes which can be discharged into the kitchen. Also, high cleaning temperatures can cause damage to cooking utensils.

3. Wipe soil from oven frame and oven door surrounding gasket while the oven is cool.

The oven front frame and the edge of the oven door that is outside the door seal may not be cleaned by the heat. Do not scrub or clean oven door gasket (D). Clean spatters or spills on oven front frame (A) and oven door surrounding the gasket (B) using a cloth dampened with detergent and hot water. Rinse off well, being careful not to allow water to run into openings in top of door (C). (See diagram.) It's easiest to clean these areas before the self-clean cycle. Use detergent and hot water or a non-scratch scouring pad, and rinse well with a mixture of vinegar and water. Never use a commercial oven cleaner on or around the self-clean oven.



CAUTION - TO AVOID DAMAGE TO THE OVEN:

Do not use chemical oven cleaners in the oven. If cleaners are not entirely removed (they are not always visible), they may have a reaction with oven interior at the high temperature of the self-cleaning cycle, causing etching of oven interior.

Oven self-cleaning hints:

- A convenient time to self-clean the oven is the evening, when normal oven use is completed.
- It is normal to notice a slight amount of smoke escaping around upper part of door during self-cleaning when soil is heavy. **Excessive** smoke may indicate excessive spillovers have not been wiped up or there may be a faulty gasket which should be checked by an authorized service person.

- If oven racks are left in during self-cleaning, racks will change color after a few cleanings. This does not affect their performance.
- The oven should be cleaned before it gets "excessively dirty" — which means something different to every cook! If the oven is not clean after one cycle, repeat cleaning cycle, or increase the length of clean time in the next cycle.

To Start the Self-Clean Cycle Now

Read previous section "Before You Start the Self-Clean Cycle," before proceeding. Check that the clock is set to correct time of day.

1. **Close oven door.**
2. **Turn selector dial to "CLEAN."** Turn thermostat dial until it stops at "CLEAN."
3. **Check to see that the start time is set to the correct time of day.** If it does not correspond with the time on the oven clock, turn the start time knob until it pops out and shows the same time as the oven clock.
4. **Push in and turn stop time knob ahead to the hour you want cleaning to stop.**
5. **Slide lock lever all the way to the right.**

Upon completion of these steps the clean cycle will begin.

NOTE:

When oven is self-cleaning, be sure to leave **lock lever** fully to right until **LOCK light** goes out.

	Soil Description	Set Stop Time Ahead
CLEAN TIME CHART	Light Soil	1½ hrs.
	Moderate Soil	2 hrs.
	Heavy Soil	3 hrs.

Example: If the time is 8:00 and your oven has moderate soil set stop time to 10:00.

To Start the Self-Clean Cycle Later

Read previous section "Before You Start the Self-Clean Cycle," before proceeding. Check that clock is set to correct time of day.

1. **Close oven door.**
2. **Turn selector dial to "CLEAN."** Turn thermostat dial until it stops at "CLEAN."
3. **Set start time.**
Push in and turn to the time of day the oven should start.
4. **Set stop time.**
Push in and turn to the time you want the oven to stop heating.
5. **Slide lock lever all the way to the right.**
The oven will come on at the time set, heat to cleaning temperature, clean for the desired length of time and then shut off at the time set.

What happens during the self-clean cycle

After the controls are set:

- The **OVEN indicator light** will glow to tell you the oven is heating to the "clean" temperature and will cycle to maintain the "clean" temperature in the oven.
- The **LOCK indicator light** will go on when a temperature of approximately 550°F has been reached (approximately 25-30 minutes). The oven door is locked.

At the end of the cleaning cycle:

- The **LOCK light** will continue to glow until the oven temperature drops below 550°F (approximately 45 minutes). The oven door cannot be opened until **LOCK light** goes out, as a safety feature.
- After a clean cycle any powdery residue can be wiped away with a damp cloth. If there are white spots in the interior of the oven, they should be removed with a non-scratching, scouring pad before the oven is used again. These spots are a salt residue which cannot be removed during the self-clean cycle.

To return oven to regular use:

1. Slide **lock lever** all the way to the left. (Selector and thermostat dials must remain set at "CLEAN" for lock lever to move.)
2. Turn **selector dial** to "MANUAL." Turn **thermostat dial** counterclockwise to "OFF."

To interrupt cleaning cycle:

Before LOCK light comes on:

1. Turn **stop time dial** until it pops out.
2. Slide **lock lever** to left and open door. (Selector and thermostat dials must remain set at "CLEAN" for lock lever to move.)
3. Turn **selector dial** to "MANUAL." Turn **thermostat dial** counterclockwise to "OFF."

After LOCK light comes on:

1. Turn **stop time dial** until it pops out.
2. Allow unit to cool so internal lock mechanism will allow you to move the **lock lever**. When the oven has cooled, the **LOCK light** will go out.
3. Slide **lock lever** all the way to the left. (Selector and thermostat dial must remain set at "CLEAN" for lock lever to move.)
4. Turn **selector dial** to "MANUAL." Turn **thermostat dial** counterclockwise to "OFF."

Remember:

Oven door cannot be unlocked while **lock light** is on. **Selector and thermostat dials** must remain set at "CLEAN" for lock lever to move.

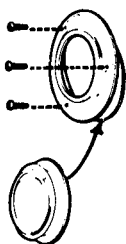
Cleaning Chart for Normal Care

Wash all surfaces frequently with detergent and hot water to minimize overall cleaning. To preserve the original appearance, rinse and wipe the surfaces dry after washing.

Several different materials have been used in the construction of your oven. Each material is well-suited to its specific purpose, but care and cleaning of these materials differ. Some materials are harmed by cleaning agents that work well on others.

Material or Finish	Where Used	To Remove Soil
Porcelain Enamel	Broiler Pan & Grid	• Detergent and hot water. • Use non-abrasive plastic nylon scouring pads.
Chrome	Oven Racks	• Detergent and hot water. • Commercial oven cleaners recommended for use with chrome. • All removable chrome parts may be soaked in ammonia solution of 1 cup ammonia to 2 gallons water to loosen the soil.
Aluminum	Vent Trim (black) Control Panel Trim Door Trim Oven Frame (black)	• Detergent and hot water. • Never allow commercial oven cleaners to contact aluminum parts. The aluminum will become permanently dulled or darkened by these products.
Glass, Plastic	Control Knobs Control Panel	• Detergent and hot water only.

Special Information



To replace oven light bulb



CAUTION

To avoid the risk of burns or electrical shock: *Disconnect electrical current to the appliance at the wall outlet fuse or breaker box.
*Wait until the oven and light are cool.

- Make sure oven is cool before starting.
- Remove three screws in lens holder.
- Lift holder, glass lens and gasket out.
- Unscrew oven light bulb and replace with a 40 watt appliance bulb. **This bulb is smaller than a 40 watt household bulb and can be obtained from your Amana dealer. Ask for Amana Part Number A2828-3.**
- Replace gasket, lens and holder, making sure to tighten screws.

Oven vent fan

A small oven vent fan is located above the oven behind the oven vent. The fan is thermostatically controlled and will come on automatically after the oven has been operating. The oven vent fan will remain on while the oven is turned on and will continue to operate.

Anytime the oven is in the bake, clean and broil cycles, the fan will run at low speed.

When the temperature gets above 150°F the fan will run on high speed.

The purpose of the fan is to keep a flow of air passing over and around the control components, providing for a longer life expectancy of these parts.

Before Calling For Service

- Make sure you have followed instructions in your Use and Care Manual. Avoid unnecessary service calls for difficulties that are not the result of defective workmanship or materials. You will be charged for a serviceperson's travel expenses and labor, even though the product may be under warranty, if the difficulty is not caused by workmanship or materials, or if that component is considered customer replaceable. The following items are considered customer replaceable: oven racks, interior oven light, and control knobs which can be removed by pulling off the control shaft.
- If oven does not heat, check the power source (fuse and circuit breaker).
- Check the suspected defect a second time.
- Review use and care instructions.
- If oven does not come on, check to see that the **oven selector dial** is set on "MANUAL" and the **thermostat dial** is set — and **start time knob** is "popped out."
- If the clock does not work properly do not use the self clean cycle. Call your authorized serviceperson for assistance.

When service is required:

The dealer from whom you purchased the appliance can give you the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model and serial numbers located on the lower left side of oven frame behind oven door.
3. Proof of purchase (Sales receipt on request).

Repair by an unauthorized servicer that results in subsequent failure will void the warranty. Warranty details are contained in the warranty certificate enclosed with this booklet.

Keep an accurate record of any service calls: what was done, who serviced the appliance, and the date.

Amana has a large network of Authorized Service Centers in the U.S. However, if you should have a service problem that is not resolved locally.

Write: Customer Relations Department
Amana Refrigeration, Inc.
Amana, Iowa 52204

or Dial: (319) 622-5511

Monday through Friday

(8 a.m. - 4:30 p.m., Central Time Zone)
and ask for Customer Relations.

Please include model and serial numbers, date of purchase, and selling dealer.

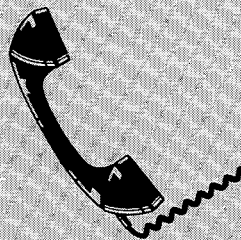
Amana™ Asure EXTENDED SERVICE PLAN

Amana is pleased to offer an important opportunity for long-term service protection on your new Amana appliance. The Amana Asure Extended Service Plan is specially designed to supplement the strong warranty that already accompanies your appliance, and it combines with this standard warranty to provide budget-protecting coverage on your appliance for up to five full years, covering parts, labor and travel charges.

Your participating Amana dealer has details. Or contact us:

Amana Refrigeration, Inc.
Customer Service Department
Amana, IA 52204
(319) 622-5511
Monday through Friday
(8 a.m. - 4:30 p.m., Central Time Zone)

1-800-843-0304



TOLL-FREE

Amana

for answers to consumer
questions.